

THE HOME DEPARTMENT.

Better to Climb and Fall.

Give me a man with an aim,
Whatever that aim may be,
Whether it's wealth, or whether it's
fame,
It matters not to me.
Let him walk in the path of right,
And keep his aim in sight,
And work and pray in faith alway,
With his eye on the glittering height.

Give me a man who says,
"I will do something well,
And make the fleeting days
A story of labor tell."
Though the aim he has be small,
It is better than none at all;
With something to do the whole year
through
He will not stumble or fall.

But Satan weaves a snare
For the feet of those who stray
With never a thought or care
Where the path may lead away.
The man who has no aim,
Not only leaves no name
When this life is done, but ten to one
He leaves a record of shame.

Give me a man whose heart
Is filled with ambitious fire;
Who sets his mark in the start
And keeps moving it higher and
higher.

Better to die in the strife,
The hands with labor rife,
Than to glide with the steam in an
idle dream,
And lead a purposeless life.

Better to strive and climb
And never to reach the goal,
Than to drift along with time,
An aimless, worthless soul.
Ay, better to climb and fall,
Or sow, though the yield be small,
Than to throw away day after day,
And never to strive at all.

—Anonymous.

To Make Stockings Wear.

Children's stockings are an expensive item of dress, so that any plan which will make them last is welcomed by the economical mother. First of all, be willing to save money in the "long run" by spending it generously at the outset. Mark them well with the child's monogram. These initials can be had, in any combination of two letters, at the department stores. By offering her some slight incentive the dear little owner may generally be induced to sew them neatly upon her own stockings.

Before beginning your "stitch in time," which is the most worthy and usually neglected of all housewifely arts, array yourself in your most attractive and restful house gown. Place your pretty work basket beside you. Be sure you have silver-handled scissors, and every dainty to tempt you often to sew. Put on your aristocratic gold thimble, for any woman can take finer, prettier stitches when wearing a pure gold thimble. Now take the blessed little stocking (and it is blessed, for it will not be long your privilege to darn little stockings, so fast do the baby feet stretch out), turn it wrong side out, and place it upon the darning gourd. Run the heels and toes up and down with good ball darning cotton. Be sure to take a long stitch and then a tiny stitch, putting the stitches side by side. Reinforced in this way the heels will withstand many months of hard wearing

and washing. And it might not be out of place, good mother, to remark that if you have many steps to take the same advice will serve your own stockings as well as those of the little ones.

Could your great-grandmother look down upon you she would give you her smiling approval at this revival of one of the old-time lost arts.—*Sioux City Journal.*

Care of Toilet Articles

Hair brushes, tooth brushes, nail and hat brushes are so generally mounted in silver or silver and ebony that they require a good deal of attention, as tarnished mountings are as bad as shabby finery. Silver backs of brushes, if rubbed daily with a chamois leather, will seldom need a regular cleaning. Occasionally moisten a little whiting with alcohol and brush the silver with this. Brush out again and polish with a soft chamois.—*Exchange.*

To Dress a Bed.

Many otherwise good housewives fail to exercise either good judgment or taste in the dressing of beds, and for this reason some hints may be useful to the "woman who does not know."

In the selection of drapings for a bed, nothing that cannot be washed should be allowed on the bed, either winter or summer, and the housekeeper who has not a retinue of servants to attend to such things can save herself a vast amount of work by avoiding too fancy and complicated bed dressings. The average woman likes such things, but she should call into exercise her common sense.

The ideal conditions for restful sleep necessitate cool, clean sheets, a pair of light blankets and plain white spread, which should be long and wide enough to well cover the bed and pillows and to reach well down the sides and foot.—*Seattle Times.*

Cooling Dishes For Warm Weather.

Warm weather having returned, one of the most perplexing questions arising in the mind of many a good housewife is how she may succeed in making her table as dainty and inviting as possible. During the heated term many persons are more or less troubled with loss of appetite, and yet the cure may be easily effected when a dainty dish is unexpectedly presented.

Some of the following recipes may help the troubled ones out of their difficulties; but that success may be attained one point is quite essential—that the ingredients are always carefully measured. The following brief explanations will be found useful: By a cupful is always meant the half-pint measuring cup. Eight rounding tablespoonfuls are equivalent to a cupful. There are three teaspoonfuls in a tablespoonful, and there are four tablespoonfuls in a teaspoonful. A speck is one-thirty-second of a teaspoonful, or is as much as can be

measured on the point of a penknife. Flavorings and seasonings are always measured level, while all other measurements are rounding, that is, just as high above the spoon as the spoon is deep.

Nowadays the desire for meat is naturally less, owing to the warm weather and the exorbitant prices, yet soups are always necessary for some tables. Soups made without stock, such as cream soups, are considered less heating. These are much more delicious when made of fresh vegetables, rather than canned. Peas, asparagus, tomatoes, etc., all give delicate flavors.

Salads are also cooling, palatable and wholesome during the summer, and these are within the reach of all.

Boiled Custard.—One pint of milk, yolks of four eggs, half a saltspoonful of salt, half a teaspoonful of vanilla, three tablespoonfuls of sugar.

Scald the milk, beat the yolks, add the sugar and salt and beat well. Pour the hot milk slowly on the eggs, and, when well mixed, pour all back into the saucepan. Stir constantly till smooth and thick as cream. Strain, and when it is cool add the flavoring.

Strawberry Sherbet.—One quart strawberries, one pint sugar, one pint water, juice of one lemon, one generous tablespoonful of gelatin.

Cover the gelatin with cold water and let it stand for one hour. Mash the berries through a colander. Let the water come to a boil; add the sugar and gelatin and stir until both are dissolved; add the lemon juice and strain all over the crushed berries.

When cool, turn into the freezer and freeze the same as ice cream. Half a pint of cream may be whipped and added just before the sherbet is packed down, and if it is used it should be thoroughly stirred up.

Little Neck Clams on the Half-Shell.—Get the clams very fresh and wash them well unopened. Place them on ice for two or three hours, or until very cold. Open and arrange them on a bed of watercress and garnish with lemon.

Egg Timbales.—Seven eggs, two cups of milk, one teaspoonful of salt, quarter of a teaspoonful of white pepper, two teaspoonfuls of chopped parsley, half a teaspoonful of chopped onion.

Beat the eggs with a spoon until well mixed; add the salt and pepper and the onion, chopped very fine; next the milk, and see that all the ingredients are well blended. Chop the parsley quite fine; butter some timbale molds and sprinkle well with the chopped parsley; fill about two-thirds full with the egg mixture. Set the molds into a pan of hot water, letting it come three-quarters of the way to the top of the molds; place in a moderate oven and steam fifteen or twenty minutes, till firm in the center, or until, tried with a knife, it comes out free from the mixture. Serve with the following:

Cream Sauce.—Two tablespoonfuls of butter, two tablespoonfuls of flour, one pint of milk, half a teaspoonful of salt, eighth of a teaspoonful of white pepper.

Heat the milk and add the season-

ings. Cream the butter and flour well together; add this to the hot milk and stir until smooth and creamy. Strain on a hot platter, sprinkle with chopped parsley and turn the timbales from the molds into this sauce. Stick a bit of parsley into the top of each and serve at once.

Pineapple and Celery Salad.—From a can of pineapple strain off the juice and cut it into small pieces. Wash and scrape an equal amount of celery, cut into pieces the same size as the pineapple. Mix together.—*Selected Recipes.*

"I am so Sorry."

A child came to her father yesterday,
Wet-eyed and trembling-lipped, yet
unafraid,
And pardon for some wrong deed
sweetly prayed.
"I am so sorry," low I heard her say;
"Father, I did not mean to disobey."
Quickly the sorrowful father bent
and smiled,
And drew her to his breast. Then,
reconciled,
The little girl went singing on her
way.

So, dearest Father, I—so old in years
And yet a child, in that I blindly do
Wrong deeds that hurt and grieve
you every day—
Come, unafraid, yet trembling and in
tears. . . .

"I am so sorry I have troubled you!"
Father, I did not mean to disobey."
—*Ella Higginson, in the July Woman's Home Companion.*

How to Make a Happy Husband.

Rule 1—Make him comfortable.

Rule 2—Be sure to make him real comfortable.

Rule 3—Be very sure to make him very comfortable, and then let him alone to enjoy the comfort.—*Kate Tyson Marr.*

Summer Drinks.

A long series of "Don't's" might be written about summer drinks. Don't drink too much ice water—better none at all. Don't flood your stomach with alcoholic preparations. If you must have something else than cold water, try these recipes for cooling drinks:

Lime Frappe.—Lime water ice, lime syrup, soda to fill glass.

Claret Limeade.—Claret syrup, whole lime, crushed ice, soda.

Chocolate Punch.—Two ounces of chocolate syrup, one egg, cracked ice, milk to fill glass, whipped cream on top.

Cherry Cobbler.—Cherry cobbler syrup, ice, soda, trim with fruit.

Training For Motherhood.

Upon the women who expect to be mothers and the young girls who hope to be married and rear families the great responsibility of the future generations lies.

Yet not one in one thousand seems to consider this a fact.

The ignorance and the indifference of women in this important matter are little short of criminal.

Science may some day create a new method of peopling the world. But up to the present time there has been but one way—we are all born of woman.

The tremendous and overwhelming responsibility of mothers during the months preceding the birth of a child